



La Stellina

Simple, fresh ingredients translate into sophisticated flavors at this innovative Italian restaurant.

At La Stellina, simplicity is exquisite in its own right. Join us for timeless Italian cuisine that shines.

FOR THE TABLE

CHEESE BOARD

Seasonal selections of local artisanal cheeses.

CURED MEAT BOARD

Rotating selection of cured hand-cut meats.

Boards include torta fritta.

Cheese Board 16 | Meat Board 17 | Cheese + Meat 32

STARTERS

CAESAR SALAD

Parmesan. Lemon. Focaccia Croutons. *gf* option 11

BAKED LITTLENECK CLAMS

White Wine. Parsley. Bread Crumbs. 22

LA STELLINA CHOPPED SALAD

Calabresi. Cherry Peppers. Tomatoes. Shaved Parmesan. 12

MAINE MUSSELS CIOPPINO

White Wine. Parsley. Garlic. Focaccia. 28

LOCAL BURRATA AND ROASTED SUNCHOKES

Cracked Pepper. Herb Puree. Basil. Grapefruit. 16

WAGYU CARPACCIO

Sundried Tomato. Garlic Bread. Aged Parmesan. Balsamic. *gf* option 20

PUMPKIN RISOTTO

Crispy Guanciale. Pecorino. Brown Butter. *gf* 14

CRISPY CALAMARI

Roasted Garlic. Lemon. Red Sauce. 24

PIZZA

“CLASSICO”

Fresh Mozzarella. Tomato Sauce. Basil. Olive Oil. 14

SPICY SAUSAGE & PEPPERS

Roasted Garlic. Ricotta. Broccoli Rabe. 16

WHITE CLAM PIZZA

Freshly Shucked Clams. Pecorino. Pancetta. Roasted Garlic. 19

ARUGULA

Basil Pesto. Ricotta. Mozzarella. Lemon. Shaved Parmesan. 16

PROSCIUTTO & BUTTERNUT SQUASH

Spiced Honey. Mozzarella. Fontina. Lemon. Calabrese. 19

KIDS

PENNE PASTA & TOMATO SAUCE 10

CHICKEN PARMESAN & SPAGHETTI 16

CHEESE PIZZA 10

FETTUCCINE ALFREDO 10

PASTA

RIGATONI BOLOGNESE

Ragu. Carrot. Onion. Garlic. Ricotta. 25

SPAGHETTI CARBONARA

Guanciale. Egg. Parmesan. 23

GARLIC SHRIMP LINGUINI

Squid Ink Pasta from Borgatti’s of Arthur Ave. Red Sauce. 35

CAVATELLI ALL’AMATRICIANA

Cavatelli from Borgatti’s of Arthur Ave. Crushed Tomato Sauce.
Braised Pork Cheek. Pecorino. 26

MAINE LOBSTER AGNOLOTTI

Spinach. Lobster. Capers. Vodka Sauce. 37

TAGLIATELLE & TRUFFLE

Shaved Winter Truffles. Parmesan. 34

LASAGNA

Bolognese. Bechamel. Crushed Tomato Sauce. Ricotta. 28

MAINS

WHOLE ROASTED BRANZINO

Eggplant Caponata. Arugula. Parmesan. *gf* 44

NIMAN RANCH VEAL OSSO BUCO

Mushrooms. Polenta. Gremalota. *gf* 49

FLORENTINE STYLE STEAK FOR TWO

Roasted Potatoes. Spinach. Lemon. Rosemary. *gf* 125

EGGPLANT PARMESAN

Crispy Breaded Eggplant. Crushed Tomato Sauce. Mozzarella. 27

PORCHETTA

Roasted Iberico Pork. Fennel. Apples. Aged Balsamic. *gf* 38

“LOU’S CHICKEN SCARPARIELLO”

Half Chicken. Peppers. Hot Sausage. Potatoes. Parsley. *gf* 32

HALIBUT PICCATA

Lemon. Capers. Parsley. Garlic. Spinach. 38

SIDES

BROCCOLINI 10 | SPICY SAUSAGE & PEPPERS 12

ROASTED GARLIC SPINACH 10 | MEATBALLS & RED SAUCE 12